

Lodge Dinner Menu

Appetizers

Chorizo and Asiago Potato Croquettes

Cilantro pesto, chipotle aioli
\$6

Escargot

Traditionally sautéed in garlic herb butter with wild mushrooms
\$9

Crispy Braised Pork Dumplings

Red cabbage slaw, crème fraîche, caramelized shallot applesauce
\$8

Roquefort Mousse

Golden raisin puree, pear relish, crispy lahvosh
\$7

Pan Roasted Crab Cake

Cucumbers, watercress, gaufrette potato, Russian dressing
\$10

Beef Tenderloin Sliders Three Ways

Applewood smoked bacon and cheddar
Roasted mushrooms and blue cheese
Pepper jack cheese and jalapeño
\$12

Chilled Shrimp Cocktail ♥

Romaine chiffonade, lemons,
Champagne cocktail sauce
\$14

Soups

Pistou Soup

Tomato broth, cannellini beans
Cup \$4 ~ Bowl \$6

Soup du Jour

Cup \$4 ~ Bowl \$6

Cauliflower Bisque

Applewood smoked bacon, rosemary infused oil
Cup \$4 ~ Bowl \$6

Side Salads

Warm Spinach Salad

Gorgonzola, croutons, roasted red onions, warm bacon dressing
\$8

Warm Brie and Wild Mushroom Salad

Haricot verts, arugula, sherry cream dressing
\$9

Caesar Salad

Garlic croutons, Parmesan cheese, garlic dressing
\$8

Salad of Lump Crab and Bay Shrimp

Shaved romaine lettuce, louis dressing, Belgian endive
\$13

♥ Denotes heart healthy cuisine.

Entrées

Basil Pesto Glazed Chicken Breast

spinach and goat cheese anglotti
Balsamic onions, sun-dried tomato sauce, garlic chips
\$19

“Backyard Barbecue”

Pan roasted pork tenderloin, barbecued ribs, applewood smoked bacon macaroni
and cheese, creamed spinach, cheddar biscuit
\$22

Duo of Monkfish and Braised Beef Short Ribs

Wild mushrooms, rosemary roasted salsify
\$27

Spring Pasta

Rigatoni pasta, kalamata olives, spinach, toasted pine nuts
Feta cheese, lemon oil
\$16

Pan Roasted Atlantic Salmon

Artichoke lemon couscous, gingered carrots, broccoli – spinach purée
\$25

Grilled Pancetta Wrapped Trout

Arugula citrus salad, grilled crostini, red pepper aioli
\$26

Veal Marsala

Ricotta gnocchi, baby spinach, wild mushrooms
\$21

Grilled Eight-Ounce Beef Tenderloin

Potato gratin, asparagus, caramelized shallot, Cabernet Sauvignon jus
\$36

Roasted Half Semi-Boneless Chicken

Boursin cheese mashed potatoes, French green beans, Chardonnay jus
\$17

Ricotta Gnocchi

Wild mushrooms, sweet corn, sage brown butter
\$16

Blue Cheese Crusted 10-ounce New York Strip

Rosemary hand-cut fries, horseradish cream, Cabernet Sauvignon jus
\$31

Colorado Honey Glazed Duck Breast

Cinnamon beet barley, granny smith apple marmalade, apricot curry sauce
\$24

George’s Bank Cod

Whole grain mustard spaätzle, roasted striped beets, oven-dried tomatoes,
Malt vinegar beurre blanc
\$26